



# Summer Roasted Vegetable Pasta Salad

Prep time: 10 mins  
Cook time: 20 mins  
Serves: 6



## Ingredients

- 1 red onion, peeled and chopped
- 1 medium eggplant, cut into 1-2cm pieces
- 1 red capsicum, deseeded, cut into 1-2cm pieces
- 2 courgettes, cut in half lengthwise and thickly sliced
- 2-3 tbsp olive oil
- 250g penne pasta
- 450g pouch **Wattie's Italian Creations Tomato and Basil Pesto Sauce**
- Fresh basil leaves

## Method

1. Preheat the oven to 200°C (fan bake). Toss the prepared vegetables in olive oil and place in a single layer into a shallow sided baking tray. Bake for 15-20 minutes, until vegetables are just tender.
2. Cook penne pasta in a large pot of boiling water for 10-12 minutes, until al dente (firm to the bite). Drain. Return pasta to the saucepan.
3. Pour over **Wattie's Italian Creations Tomato and Basil Pesto Pasta Sauce** and mix well. Add roasted vegetables and carefully mix through the pasta and sauce. Spoon into a serving dish. Garnish with fresh basil leaves. Serve warm with BBQ chicken or meat.